

# Coffee Vanilla Dessert

Total Time: 100 mins

Portions: 4 Portions



## Ingredients

### Utensils

#### For the vanilla cream

**300 ml** Milk

**3** Egg Yolks Medium Egg

**50 g** Caster Sugar

**20 g** Cornflour

**1 tbs** Taylor & Colledge Vanilla Bean Extract

**120 ml** Whipping Cream

#### For the coffee ganache

**150 g** Dark Chocolate Finley Chopped

**100 ml** Whipping Cream

**50 ml** Espresso Coffee Brewed

**15 ml** Coffee Liqueur

**pinch** Salt

**15 g** Unsalted butter

#### For the topping

**80 g** Mixed Nuts

**120 ml** Whipping Cream

**15 g** Caster Sugar

## Preparation

1. Finely chop the dark chocolate couverture into small pieces (max. 5 mm) and place in a heatproof bowl. Gently heat the whipping cream in a saucepan, then pour it over the chocolate. Add espresso, coffee liqueur, and a pinch of salt. Let sit for 2–3 minutes, then whisk until smooth. If needed, melt remaining chocolate by placing the bowl over simmering water. Whisk in the soft butter for a glossy finish. Pour the ganache into four champagne coupes and refrigerate for about 1.5 hours until set.
2. Heat the milk in a saucepan over medium high heat. In a small bowl, whisk together the egg yolks, sugar, and cornflour. Add about four tablespoons of the hot milk to the egg mixture (to temper it), whisking constantly. Pour the tempered mixture back into the saucepan with the remaining milk. Cook over medium heat, whisking continuously, until thickened. Stir in the vanilla extract and cover the surface with cling film to prevent skin formation. Once cooled, briefly whisk the cream until smooth. Whip the whipping cream to soft peaks and gently fold it into the vanilla mixture.
3. Roughly chop the mixed nuts and roast them in a small pan. Whip the whipping cream. As it thickens, gradually add the caster sugar. Assemble: spoon the vanilla cream onto the set ganache, add whipped cream, and finish with roasted nuts.